



HANDSTECHNOLOGY

BATCH FREEZERS WITH MANUAL EXTRACTION AND TIME CONTROL

MASTERGEL TIME CONTROL
MANUAL SERIES



HANDSTECHNOLOGY

MANTECATORI AD ESTRAZIONE MANUALE E CONTROLLO TEMPO
BATCH-FREEZERS WITH MANUAL EXTRACTION AND TIME CONTROL

Semplici da utilizzare, molto flessibili ed adattabili alle più svariate esigenze, i **mantecatori ad estrazione manuale** di Staff Ice System sono dotati di tecnologie all'avanguardia, sapientemente coniugate con la facilità di utilizzo per qualsiasi operatore.

Easy to use, very adaptable to any kind of demand, the batch-freezers by Staff Ice System with manual extraction are provided with cutting edge technologies, wisely connected with the using ease for every operator.



MASTERGEL TIME CONTROL
MANUAL SERIES





BFM 10

BTM 5
BTM 10



VANTAGGI ADVANTAGES

LE POTENZIALITÀ DELLA SERIE BTM/BFM IN BREVE

Micro magnetico per l'arresto dell'agitatore all'apertura del coperchio.

Micromagnetic device for stopping the mixer before opening the cover.

Doppio coperchio per l'inserimento di ingredienti con l'agitatore in movimento.

Double cover for adding ingredients while the mixer is working.

Vasca di produzione verticale permette di controllare la trasformazione della miscela durante tutta la fase di lavoro.

Vertical tank allows you to check state of mixing throughout the entire production cycle.

Agitatore con lama raschiante in polietilene (PE) a lunga durata. Tutte le parti a contatto con la miscela o il gelato sono in acciaio inox e in materiale atossico facilmente accessibili e smontabili per la pulizia.

Long-duration stirrer with rasp blade in polyethylene. All parts in contacts with the mix or ice-cream are in stainless steel and in nontoxic material; all are easily accessible and removable for cleaning.

In tutta la serie:

All the series:



**MASTERGEL TIME CONTROL
MANUAL SERIES**

Pulizia agevole ed igiene sicura con lo scarico dell'acqua di lavaggio posto direttamente sulla vasca di produzione gelato.

Cleanliness and hygiene assured thanks to the washwater discharge located directly under the ice-cream production vat.

Elevato gradimento estetico; angoli arrotondati per una maggior sicurezza sul lavoro.
Beautiful exterior design. Rounded corners for better safety at work.

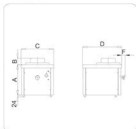
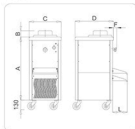
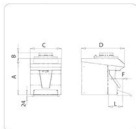
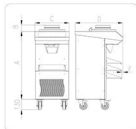
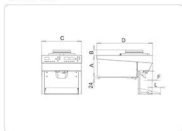
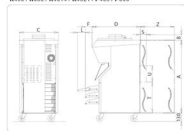
La serie BTM/BFM è connubio perfetto insieme alle V410 di casa "Staff".

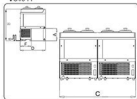
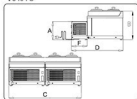
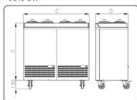
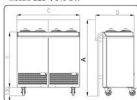
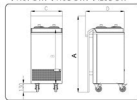
The series BTM/BFM with V410 are the perfect combination by "Staff".



V410 V con carrello

**MASTERGEL TIME CONTROL
MANUAL SERIES**

BTM5/10**BFM10****STE150 / STX150 / RT51****BFE150 / BFX150 / R51****Modulo GLS BFE150 / BFX150 / R51****RT151 / PT151**
BFE400 / BFE600 / BFE1000 / BFE1500 / R152
BFX400 / BFX600 / BFX1000 / BFX1500 / R151 MEDIMAX
R400 / R600 / R4014 / R4021 / P400 / P600


V840 FI**V840 FS****V840 OW****Modulo GLS V840 OW****V410V OW / V410C OW / V420C OW****Modulo GLS V410V OW / V410C OW / V420C OW****TABELLA DELLE MISURE / TECHNICAL DATA SHEET OF THE DIMENSIONS**

	A	B	C	D	F	G	L	S	T	Z
BTM 5/10	405	85	435	335	445					
BFM 10	385	85	435	335	445		300			
BTE150 / BTX150 / RT51	420	85	435	335	50					
BFE150 / BFX150 / R51 / BFX1 / R1	384	85	435	335	12					
BFE from 400 to 1500 / BFX from 400 to 1500 / R151 / R152 / R600 / P400 / P600	1120	85	600	744	102		130	910	476	
BFE 1000A / BFX1000A / BFE1500A / BFX1500A / P600A / R600A / R4014 / R4021	1120	85	600	744	102		130			525
RT151 / PT151	380	85	600	636			130			
V410V FS / V410C FS / V420C FS	281	400/300/251	436	336	215	880				
V410V FI / V410C FI / V420C FI	240	400/300/251	436	401	215	1082				
V410V / V410C / V420C FS con cassetto	370	130/100/101	554	753		1468				
V410V / V420C / V410C OW		400/300/251	436	436						
Modulo V410V / V420C / V410C OW GLS	1215	400/300/251	437	634						
V840C FS / V840C FI	1005/40	100/20	985	435	215					
V840C OW		985	985	435						
Modulo V840C OW GLS	1215	985	1000	634						



**VASCHETTA L 2,5
CON SPATOLA VISAGEL
ICE CREAM BASIN L 2,5**

Dimensioni nette mm
Net dimensions mm
180x105x120



**VASCHETTA L 5
CON SPATOLA VISAGEL
ICE CREAM BASIN L 5**

Dimensioni nette mm
Net dimensions mm
300 x 165 x 120



**CARAPINA
CON COPERCCHIO 2,5 L / 7,5 L
TUBE WITH COVER 2,5 L / 7,5 L**

Altezza
Height
H170

Altezza
Height
H250



**CARRELLO / TROLLEY
Mod. V 410**

Dimensioni nette mm
Net dimensions mm
700x554x967
Peso netto kg
Net weight kg
kg 13



**DOCCIA ESTERNA
FLEXIBLE SHOWER**



**AGITATORE PER PANNA
MONTATA, MOUSSE
AGITATOR FOR WHIPPED
CREAM, MOUSSE**



**STAMPANTE
PASTORIZZATORE
EXTERNAL PRINTER**



**SUPPORTO PER GEL BANCO
SUPPORT FOR MOD BTM BTX RT**

Dimensioni nette mm
Net dimensions mm
700x540x760
Peso netto kg
Net weight kg
kg 15

COPERCHI TRASPARENTI / TRANSPARENT COVER

**PER CARAPINA DA 7,5 L
FOR TUBE 7,5 L**

**PER CARAPINA DA 2,5 L
FOR TUBE 2,5 L**



COPERCHI VINTAGE / VINTAGE COVER

**PER CARAPINA DA 7,5 L
FOR TUBE 7,5 L**

**PER CARAPINA DA 2,5 L
FOR TUBE 2,5 L**



ACCESSORI ACCESSORIES

MODELLO Type	BTMS	BTM10	BTM10	BTE 150	BTE 150	BTE 400	BTE 600	BTE 1000	BTE 1300	BTX 150	BTX 150	BFX 400	BFX 600	BFX 1000	BFX 1500	RTS1	RS1	R151 MED	R151 MAX	R4014	R4021
QUANTITÀ INTRODotta PER CICLO Quantity introduced per batch KG L	1/5/15 1-1,3	1/5/23 1-2	1/5/23 1-2	1/5/23 1-2	1/5/23 1-2	2,3/5,75 2-5	2,3/8 2-7	5,75/16 5-14	8/24 7-21	1/5/23 1-2	1/5/23 1-2	2,3/8 2-5	2,3/8 2-7	5,75/16 5-14	8/24 7-21	1/5/23 1-2	1/5/23 1-2	2,3/5,75 2-5	2,3/8 2-7	5,75/16 5-14	8/24 7-21
PROD. ORARIA L Hourly production L	6	10	10	15	15	40	60	100	150	15	15	40	60	100	150	15	15	40	60	100	150
PASTORIZZAZIONE CONSERVAZIONE L Pasteurization Conservation L	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	5 (30min)	5 (30min)	15 (35min)	15 (30min)	40 (30min)	40 (30min)
CREMA PASTICCERA L Custard Cream L	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	5 (30min)	5 (30min)	15 (35min)	15 (30min)	40 (30min)	40 (30min)
PASTOMANTECAZIONE L (con riscaldamento a 85° C) Pasta-freezing L (heating up to 85° C)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1 (20min)	1 (20min)	2 (30min)	4 (30min)	5 (30min)	7 (30min)
DIMENSIONI NETTE mm Net dimension mm D/W/H	570 x425 x491 +24	570 x425 x491 +24	720 x425 x593 +130	582 x425 x571 +24	582 x425 x594 +130	850 x600 x1205 +130	850 x600 x1205 +130	942 x600 x1205 +130	942 x625 x571 +24	942 x425 x594 +130	850 x600 x1205 +130	850 x600 x1205 +130	850 x600 x1205 +130	942 x600 x1205 +130	942 x600 x1205 +130	592 x425 x571 +24	782 x425 x594 +130	850 x600 x1205 +130	850 x600 x1205 +130	942 x600 x1205 +130	942 x600 x1205 +130
PESO NETTO Kg Weight Kg	40	45	66	58	60	180	207	320	325	58	69	180	207	320	325	58	71	176	215	340	345
POTENZA W Power W	550	650	650	1800	1800	5300	5800	8500	9000	1800	1800	5200	5800	8500	9100	2200	2200	7800	7800	8900	8900
TENSIONE STANDARD Standard voltage	230-50-1	230-50-1	230-50-1	230-50-1	230-50-1	400-50-3 +N	400-50-3 +N	400-50-3 +N	400-50-3 +N	230-50-1	230-50-1	400-50-3 +N	400-50-3 +N	400-50-3 +N	400-50-3 +N	230-50-1	230-50-1	400-50-3 +N	400-50-3 +N	400-50-3 +N	400-50-3 +N

LE PRODUZIONI POSSONO VARIARE IN FUNZIONE DELLE TEMPERATURE E DEI PRODOTTI IMPIEGATI

SCHEDA TECNICA RIASSUNTIVA

PARTNER



POWERED BY



SPONSOR & TECHNICAL PARTNERS